



CHARDONNAY

2022



HARVEST

A small parcel of carefully tended vines of Chardonnay fruit was harvested from the Tolley Vineyard in Woodside on the 22nd of March 2022. The seasonal characters of the Bernard 95 clone were exceptional & specifically chosen this vintage.

WINEMAKING

Hand picked grapes were gently whole bunch pressed to seasoned French oak barrels using free-run juice only. A high solids, 50% wild yeast ferment followed, giving the wine texture and complexity. The wine underwent partial Malo-lactic (approx.. 15%) fermentation with weekly batonage (stirring) for approximately 11 months before bottling.

CHARACTER

A complex bouquet with stone fruit aromas. Using quality French oak (10% new), a nicely textured wine persisting white stone fruit flavours – white peach & pear, with hints of citrus and lemon blossom. A medium-full bodied style with subtle and restrained oak.

RELEASE DATE

February 2023

ALCOHOL

12.8 % alc/vol

SCREW CAP, to ensure freshness and longevity.